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UNITED STATES DEPARTMENT OF AGRICULTURE



## Consumer Protection Programs

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9/6/70 - 9/18/70



Publication Number 70-18





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UNITED STATES DEPARTMENT OF AGRICULTURE

May DU 8-3285  
McDavid DU 8-4026

Washington, Sept. 10, 1970

8,240 Pounds of Shortening in New Jersey Seized, Destroyed:

Shipments of mislabeled, uninspected shortening produced by Supreme Oil Co., 87-11 130th St., Richmond, N. Y., have been seized and ordered destroyed by the U. S. District Court in Trenton, N. J., the U. S. Department of Agriculture announced today.

Seizure actions involved a total of 8,240 pounds of product labeled "Admiration Brand Vegetable Shortening," produced by the company and shipped to four New Jersey firms.

USDA's Consumer and Marketing Service requested seizure as a consumer protection measure under the Federal Meat Inspection Act, since the product contained animal fat and had not been Federally inspected as the Act requires for all meat food products shipped interstate. C&MS officials said labeling for the product was false and misleading, since it did not indicate the presence of animal fat.

The court on Aug. 4 ordered that 1,400 pounds of shortening shipped to Trenton, N. J. firms be condemned, and on Aug. 19 it was buried under supervision of the U.S. Marshal. In another judgment Aug. 12, the court ordered that 6,840 pounds of shortening shipped to Harrison, N. J. be condemned, and on Aug. 25 it was buried under supervision of the U. S. Marshal.

USDA had detained the shortening April 13 following its shipment by Supreme Oil Co., and referred the case to the U. S. attorney in Trenton for appropriate seizure action.

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UNITED STATES DEPARTMENT OF AGRICULTURE  
CONSUMER AND MARKETING SERVICE

WASHINGTON, D.C. 20250

**Consumer and Marketing Service  
HUMANELY SLAUGHTERED LIVESTOCK**

**Identification of Carcasses; Changes in List of Establishments**

Pursuant to section 4 of the Act of August 27, 1958 (7 U.S.C. 1904), and the statement of policy thereunder in 9 CFR 381.1, the list (35 F.R. 12862) of establishments which are operated under Federal inspection pursuant to the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and which use humane methods of slaughter and incidental handling of livestock is hereby amended as follows:

The reference to Pioneer Packing Co., Establishment 372, and the reference to swine with respect to such establishment are deleted. The reference to Lundy Packing Co., Establishment 413, and the reference to swine with respect to such establishment are deleted. The reference to sheep and swine with respect to Kenton Packing Co., Establishment 36, is deleted. The reference to calves with respect to Perretta Packing Co., Inc., Establishment 571, is deleted. The reference to swine with respect to Missouri Valley Meat Co., Establishment 7604, is deleted.

The following table lists species at additional establishments and additional species at previously listed establishments that have been reported as being slaughtered and handled humanely.

Name of establishment	Establishment No.	Cattle	Calves	Sheep	Goats	Swine	Horses	Mules
Sam Kane Packing Co.....	337.....	(*)	(*)					
Packers outlet.....	746.....	(*)						
Aristo Kansas Meat Packers.....	1528A.....	(*)						
Dean Sausage Co., Inc.....	6621.....					(*)		
Schwartzman Packing Co.....	7003.....	(*)						
Chef Reddy Meats Co.....	7049.....	(*)				(*)		
Cribbs Sausage Co.....	7424.....					(*)		
Dic-Kota Meat Products, Inc.....	7645.....	(*)				(*)		
New establishments reported: 8.								
The Val Decker Packing Co.....	95.....	(*)						
Central Packing Co., Inc.....	96.....	(*)						
Liberty Packing Co.....	101.....		(*)					
The Merchants Co.....	116.....		(*)					
Acme Markets, Inc.....	279.....			(*)				
A. DiCillo & Sons, Inc.....	448.....		(*)					
Meat Laboratory, Oklahoma State University.....	526.....	(*)						
Plute Packing Co.....	550.....					(*)		
P & H Packing Co., Inc.....	2211A.....	(*)						
G & C Packing Co.....	2262.....		(*)					
George H. Meyer Sons, Inc.....	6521.....			(*)				
Hatch Packing Co., Inc.....	7021.....			(*)				
Casselton Cold Storage.....	7611.....			(*)				
Fairmont Lockers.....	7615.....			(*)	(*)			
Clty Meat & Locker.....	7644.....			(*)				
Knute's Meat Processing & Sales.....	7655.....			(*)				
Species added: 17.								

Done at Washington, D.C., on September 2, 1970.

L. H. BURKERT,  
Acting Deputy Administrator,  
Consumer Protection.

[F.R. Doc. 70-11918; Filed, Sept. 8, 1970; 8:51 a.m.]



UNITED STATES DEPARTMENT OF AGRICULTURE  
Consumer and Marketing Service  
Consumer Protection Programs  
Washington, D. C. 20250

CP NOTICE 48


INFORMATION FOR: Regional Directors, Officers in Charge and  
Inspectors of the Consumer Protection Programs

Release of New Form CP-22 to Replace Form CP-422  
and Import Form CP-422-2

A supply of a new form to replace both CP-422 and CP-422-2 is shortly to be delivered to each Region for distribution to each establishment.

November 1, 1970, is the effective date for use of this new Form CP-22, Chemical Laboratory Analysis, thereby allowing sufficient time to update the Manual with instructions for its use.

Should there be a shortage of the current forms before the effective date, please arrange for interim supplies from establishments with a surplus.

  
E. A. Murphy, Director  
Processed Food Inspection Division

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DISTRIBUTION: ES11-16,16-1,S17

September 18, 1970







UNITED STATES DEPARTMENT OF AGRICULTURE  
Consumer and Marketing Service  
Consumer Protection Programs  
Washington, D. C. 20250

POULTRY INSPECTORS' HANDBOOK

CHANGE: 20

September 19, 1970

PAGE CONTROL CHART

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Condition and Grade of Reinspected Poultry - Form CP-215

Form CP-215 is designed to be used in determining that inspected eviscerated poultry has been prepared as ready-to-cook poultry.

In some instances the form will serve as a guide for inspectors and plant foremen in correcting mechanical or other operating problems in the preparation of ready-to-cook poultry.

\*In eviscerating plants where an inspection floorman is stationed, Form CP-215 shall be prepared each day the plant operates. The forms shall be prepared on the basis of an examination of 100 birds daily of the classes of young chickens and young ducklings. Examination shall be made of 50 birds daily of other classes of poultry. Some poultry shall be examined from each 4-hour work period of operation. The above shall be considered interim procedures pending possible implementation of new RTC standards as explained in the memorandum of September 10, "Interim Poultry Inspection Procedures," signed by L. V. Sanders.

In eviscerating plants the Form CP-215 shall be prepared in an original only. It shall be kept on file for review by inspection supervisors. It shall not be routinely used in further processing plants as reinspection there is for condition and soundness of the poultry.\*

Where product is to be overwrapped, it is essential that the examination of carcasses be performed prior to such packaging. This may be done by collecting samples from cooling equipment or from packaging lines. Samples from ice-packing operations may be selected on the basis of full boxes either before or after packaging. Giblets may be examined by collecting samples directly from giblet-wrapping stations.

\*When a pattern of improper cleanup of product develops and when appropriate effort on the part of housechecker at the plant level has not resulted in complete correction, the inspector shall immediately call upon his supervisor for assistance in reviewing and correcting the problem. No poultry is to leave the slaughtering plant until it is ready-to-cook as prescribed by the regulations and handbook.\*

In eviscerating plants where there is no floorman such as one and two inspector plants without grading service, Form CP-215 shall be prepared as frequently as time will permit, but not less frequently than once per week. A grader, when acting in the capacity of a cross-licensed inspector, has the authority to complete the Form CP-215 as stated above.

Inspectors shall take advantage of standby time and instances where the plant operates for a shorter period than the normal workday to make their reinspection and prepare Form CP-215.

## Section 81.113

\* \* \*

In examining the external part of the carcass, inspectors shall make their examination in accordance with the description "free from pin-feathers" set forth in Section 81.1 of the regulations.

### Transmittal of Specimens to Beltsville Laboratory Branch

Three copies of Form CP-403-8, Pathological Laboratory Request Report, shall accompany specimens when forwarded for examination to the Beltsville Pathology Laboratory. (See pages 109-112).

### Specimens Released to Institutional or Private Laboratories

Poultry released to a laboratory other than the Laboratory Branch in Beltsville, Maryland, shall be released only on completion of Form CP-112, Laboratory Specimen Receipt. This certificate is self-explanatory. (See #5, page 34).



Poultry skin shall be free of unwholesome fat characteristics or other unsound conditions. (Section 81.1 definition of "unwholesome" subparagraphs (1) and (2) 81.95 and the last part of 81.79 of the regulations, plus page 52 of the Handbook.)

\*In processing plants, incoming poultry lots shall be routinely inspected for condition only, including possible transit contamination. Ordinarily, such incoming poultry lots will not be reinspected for compliance with ready-to-cook requirements. If during the routine inspection for condition, serious or gross discrepancies for ready-to-cook requirements are noted, the inspector must make the necessary inspections and take appropriate action to see that such poultry lots meet the ready-to-cook definitions before being released. In this case, Form CP-215 will be prepared and forwarded in accordance with CP Instruction 918-1. It shall be observed, however, that it is intended that the determination for compliance with RTC requirements shall be made at the slaughter plants; and it is not intended that the poultry be re-examined at the processing plants for the purpose of making a second determination for RTC requirements. When part of a lot of poultry products (fresh, chilled, frozen, or uncanned) is suspected of being unwholesome upon reinspection, the entire lot shall be placed under retained tags. The inspector shall then contact his officer in charge for further instructions. He shall not permit the removal of the retained material from official establishments unless it is denatured or decharacterized or he obtains approval from the Regional Director.\*

#### REINSPECTION OF NONPOULTRY PRODUCTS (Section 81.95 (b) and (c))

Processing inspectors are responsible for assuring that nonpoultry products used in the manufacture of poultry food products are clean, sound, and wholesome.

Raw vegetables, either fresh or frozen, shall be inspected for condition, freedom from contamination, and/or decomposition prior to use in further processing poultry food product. Thorough washing, trimming to remove inedible portions, as well as handling and storage must conform to good commercial practice. Mechanical or hand equipment may be used in preparation of raw vegetables. Lye solutions are acceptable for use in removing outer covering of vegetables, provided the lye is completely removed by washing with potable water.

Raw vegetables may contain scraps of metal, nails, etc. These must be removed. Management should be encouraged to employ magnets on vegetable lines to remove such metallic substances.

Canned nonpoultry products that have been heat sterilized and indicate good keeping quality require a minimum of reinspection to insure that the product is clean, free from foreign material, and in sound condition, and to determine they have been processed according to good commercial practices.

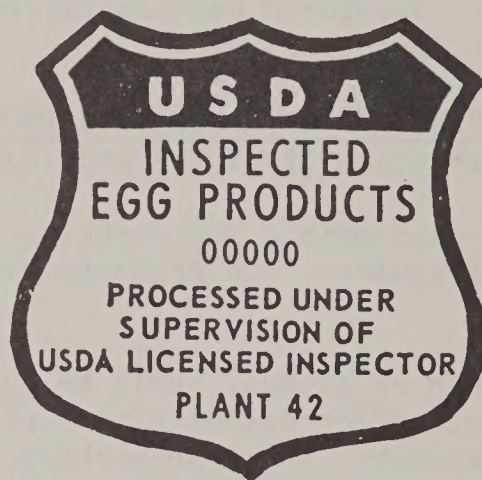


Canned product in containers which have become rusted or badly dented is satisfactory for use provided the rust or dent has not caused the can to leak or otherwise contributed to spoilage of the canned product. All canned products in rusted or dented cans require inspection for soundness. Contamination after opening containers must be avoided.

Fresh shell eggs are acceptable for use in processing poultry food products provided they are edible quality and show organoleptic evidence of sound condition.

Supervision of Liquid or Frozen Egg Products Received in Official Establishments for Use in Poultry Products

The regulations require in Sections 81.95 (c) and 70.150 that liquid or dried or frozen egg products used in the preparation of any edible poultry product shall have been prepared under continuous inspection of the Department. Such egg products are identified by the use of a shield form official identification mark. The inspection mark which is permitted to be used shall be contained within the outline of a shield and with the wording and design as set forth below. The plant number may be applied to the container other than within the inspection mark.



Inspectors in charge must assure themselves that the containers of liquid or dried or frozen egg products used in poultry products processed at an official plant bear the official mark of the Grading Branch, Poultry Division.

All egg products properly identified shall receive organoleptic examination prior to acceptance and the results of such examination must be satisfactory. Frozen egg products shall be drilled to check organoleptically. (Section 81.95 (b) and (c) of the regulations and page 66 of the Handbook.) Any product found to be questionable or unwholesome shall be retained. Any retention of such products for further examination shall be reported to the area office in writing, giving complete information.

Meat or meat food products which are to be incorporated into poultry products shall have originated at a federally inspected establishment, and must be wholesome.



